

**PATENT**  
Attorney Docket No. 209684

**IN THE UNITED STATES PATENT AND TRADEMARK OFFICE**

In re Application of:

Vermin et al.

Art Unit: 1761

Application No. 09/787,004

Examiner: Leslie Wong

Filed: May 23, 2001

For: **DAIRY PRODUCT AND METHOD  
FOR PREPARING SAME**

**PENDING CLAIMS AFTER AMENDMENTS  
MADE IN RESPONSE TO OFFICE ACTION DATED FEBRUARY 11, 2002**

1. A method for preparing a dairy product comprising the steps of:  
treating a medium comprising milk or a milk product under aerobic conditions with a lactose-negative, food-technologically acceptable microorganism to render a treated medium comprising milk or a milk product, and  
maintaining the treated medium comprising milk or a milk product under anaerobic conditions.
2. The method according to claim 1, in which the microorganism is a yeast.
3. The method according to claim 2, in which the yeast originates from one of the following set of strains: *Candida zelandoides*, *Debaryomyces hansenii* spp *hansenii*, *Saccharomyces cerevisiae*, *Candida robusta*, or *Zygosaccharomyces rouxii*.
4. The method according to claim 2, in which the bacterium originates from one of the following set of strains: *Micrococcus luteus*, *Arthrobacter*, *Corynebacterium* or *Arthrobacter* spp.
5. The method according to claim 1, in which the medium is treated under anaerobic conditions with a food-technologically acceptable lactic acid bacterium.
6. The method according to claim 1 in which the dairy product is thermized.

7. A dairy product prepared by treating a medium comprising milk or a milk product under aerobic conditions with a lactose-negative, food-technologically acceptable microorganism to render a treated medium comprising milk or a milk product; and maintaining the treated medium comprising milk or a milk product under anaerobic conditions.
8. A method for producing a food comprising a dairy product comprising: introducing a lactose-negative, food-technologically acceptable microorganism to a medium comprising milk or a milk product, thereby imparting an aroma to the dairy product.
9. The method according to claim 7 further comprising preparing an aromatized food product including the dairy product.
10. The method according to claim 1, in which the microorganism is a bacterium.
11. The method of claim 2 wherein the dairy product is thermized.
12. The method of claim 3 wherein the dairy product is thermized.
13. The method of claim 4 wherein the dairy product is thermized.
14. The method of claim 5 wherein the dairy product is thermized.
15. The dairy product according to claim 7, in which the microorganism is a yeast.
16. The dairy product according to claim 15, in which the yeast originates from one of the following set of strains: *Candida zelandoides*, *Debaryomyces hansenii* spp *hansenii*, *Saccharomyces cerevisiae*, *Candida robusta*, or *Zygosaccharomyces rouxii*.
17. The dairy product according to claim 7, in which the microorganism is a bacterium.
18. The method according to claim 17, in which the bacterium originates from one of the following set of strains: *Micrococcus luteus*, *Arthrobacter*, *Corynebacterium* or *Arthrobacter* spp.

19. The method according to claim 7, in which the medium is treated under anaerobic conditions with a food-technologically acceptable lactic acid bacterium.
20. The method according to claim 7 in which the dairy product is thermized.